



Salmon in black bean sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of salmon filet (cut into serving slices)
- 2 tablespoons of sake
- 2 tablespoons of garlic black bean sauce
- 1 tablespoon of lemon juice
- 1 teaspoon of brown sugar
- 1 tablespoon of fish sauce
- 1 teaspoon of minced ginger root
- slices lemon zest for garnish
- handful of fresh coriander for garnish

Instructions

1. Marinate salmon filet in sake for about 1 hour.
2. Mix garlic black bean sauce, lemon juice, brown sugar, ginger root and fish sauce.
3. Arrange salmon fillets in heatproof baking dish, pour in sauce, cover with tin foil.
4. Bake in preheated oven in 180 C degrees about 12 minutes.
5. Serve garnished with lemon zest and coriander.